

## **Carolina Pulled Pork BBQ Sandwich**

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

Farmhouse Kitchen-prepared Pulled Pork (Peaceful Pork Shoulder Roast and Shank), thawed  
J & B Farms Cabbage, core and outer leaves removed, washed  
Johnson's Backyard Garden Carrots, stem end trimmed, washed, peeled (optional)  
Johnson's Backyard Garden Potatoes, washed and scrubbed, peeled (optional)  
Slow Dough Bread Co. Pretzel Buns, thawed  
Farmhouse Kitchen Carolina-style BBQ Sauce  
Farmhouse Kitchen Potato Salad Dressing  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil (optional)

Preheat the oven to 350°F.

**STEP 1** Chop the potatoes into large cubes, about 1" in size. Add the potatoes to a pot and cover with water until it reaches about 1" above the potatoes. Add 1 tbsp. of salt. Bring the water to a boil over high-heat, then reduce heat to medium to gently boil. Continue to cook the potatoes for 12-15 minutes or until tender and easily pierced with a fork. Drain the potatoes in a colander and shake free of excess water. Transfer the potatoes to a mixing bowl and set in the refrigerator to cool while you prepare the rest of the meal.

**STEP 2** While the potatoes are cooking, prepare the slaw. Shave the cabbage as thinly as possible and add to a bowl. Grate the carrots on a box grater and add to the cabbage. Toss the cabbage and carrots with half of the Carolina-style BBQ sauce. Season with salt and pepper to taste. Set the slaw in the refrigerator until ready to serve.

**STEP 3** Add the pulled pork (and any stock from the container) to a saute pan and place over medium heat. Warm the pork through, stirring occasionally, for about 5-7 minutes. For crispy pieces of pork, do not stir. Let the pork brown before flipping. Add the remainder of the Carolina-style BBQ sauce to the pork and stir to combine. Season with salt and pepper to taste.

**STEP 4** Slice the pretzel buns and toast them in the oven for 5 minutes until lightly crisp on the outside and warm on the inside. If you prefer, you can drizzle or brush oil on the cut sides and brown the buns in a pan over medium heat, about 2-3 minutes.

**STEP 5** Add the potato salad dressing to the cooled potatoes. If you prefer larger, whole pieces of potatoes, fold the dressing in gently with a rubber spatula or large spoon. If you prefer a softer texture with smaller pieces, use a fork to break up the potatoes while combining with the dressing. Season with salt and pepper to taste.

**STEP 6** To serve, add the pulled pork to the bottom pretzel bun and top with the slaw. Serve with a side of potato salad. Enjoy!